

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 10/13/15      **Time:** 11:30      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 34 °F      **Processed:** 2.5 °C      **Size:** Half Gallon  
**Processor/Distributor:** ALAMANCE FOODS      **ID#:** 37-46

**Sample Receipt:**

**Date:** 10/14/15      **Time:** 07:25  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES101415-0122**

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1706	3-6	7 Ounces	Reddi Whip 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1707	2-29	15 Ounces	Classic 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1708	3-4	7 Ounces	Cabot 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1709	3-3	14 Ounces	Publix 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1710	3-5	7 Ounces	White R? 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1711		200 mL	In Plant Raw #1		Not Found		9000 PAC/g			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 10/14/15      **Time:** 08:50

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 1

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 1

**Diluent and NB:** 1/-

32.0 °C

Delvo P5

Purple

Yellow